

## fermentAsian

*Our chef's tasting menu is available upon request (mandatory for tables of five or more guests) 75*  
*Please ask about wine matching possibilities*

<b>Thịt lon cuon la lot</b>	Fresh betel leaves with sticky caramelised Barossa Hampshire pork and incendiary components (4)	16
<b>Nem Hà Nội</b>	Hanoi spring rolls with fresh herbs and classic Vietnamese dipping sauce (2)	17
<b>Nem chay Hà Nội</b>	Vegetarian Hanoi spring rolls with fresh herbs and soy dipping sauce (2)	15
<b>Tom và nho</b>	SA prawns, roasted grapes, fennel, orange (4)	24
<b>Cá và hành</b>	Tommy Ruff with pickled red onions, saffron, herbs, almonds (4)	22
<b>Sup đuôi bò</b>	Oxtail dumplings with an aromatic consommé (4)	22
<b>Gà và bắp cải</b>	Salad of coconut-poached chicken breast, cabbage and macadamias	34
<b>Mực và cần Tây</b>	Stir-fry of SA Squid, Chinese celery and aromatic spices	33
<b>Vịt và pecan</b>	Confit duck legs, pecans, pomegranates, roasted red onions	34
<b>Lon voi gung và cam</b>	Barossa Hampshire pork belly with ginger and orange sauce	32
<b>Chà Cá</b>	SA Snapper with dill and turmeric	35
<b>Cà ri bò</b>	Massaman Curry with grilled Mayura Station Wagyu beef and taro	35
<b>Gỏi Sup lơ</b>	Organic roasted cauliflower, organic Chickpeas, tahini, herbs	29
<b>Rau sáo</b>	Stir-fried seasonal vegetables, garlic & fish sauce	10
	<b>Steamed jasmine rice</b>	<b>(per person) 3</b>

### desserts

<b>Bru lee chanh</b>	Lime brulee	12
<b>Le và kem</b>	Poached pears, cardamon ice-cream, rhubarb	14
<b>Com nếp đen và dừa</b>	Black sticky rice with coconut sorbet	14
<b>Banh hat de, kem xa</b>	Pistachio almond tart with lemongrass ice-cream	15
<b>Lua chon pho mát</b>	Cheese selection	<b>(per person) 16</b>

### coffee: by Two Fish

*Small-batch, hand-sourced, roasted to order and served 7-21 days after the roasting date.*

<b>Espresso:</b>	Short Black; Cappuccino; Flat White; Macchiato	4
	Long Black; Long Macchiato; Double-Shot	5
<b>Vietnamese</b>	Double shot of espresso served with condensed milk & glass of ice	7

### tea: by T Bar & Qualitea

T Bar: China Green Sencha; Shui Xian Oolong; Camomile; Peppermint		4
Qualitea: Organic English Breakfast; Organic Earl Grey; Jasmine pearls; Red Rose & Lemongrass		6

*Please advise waiting staff regarding any allergies or to enquire about vegetarian options.*

*GST is included in all prices*

**NO SEPARATE ACCOUNTS**

**\*\*\*BYO (bottled wine only) \$20 per 750 ml bottle (NOT AVAILABLE FRIDAY & SATURDAY NIGHTS)\*\*\***

